

COCKTAIL STATIONS

MENU



SALTBLOCK

CATERING & EVENTS



— STREET TACOS —

Proteins | *select 3*

carne asada. al pastor. chili lime shrimp. ropa vieja.
pollo frita. ground cauliflower. boat run fish.

Fixings

pickled onion. purple cabbage, sliced jalapeños.
cotija cheese, cilantro.

Sauces

fire roasted salsa. salsa verde. pico
cilantro lime crema.

served with house made tortilla chips





— MEDITERRANEAN ANTIPASTO —

Charcuterie | *select 5*

bresaola. coppa. salami. prosciutto. calabrese.
mortadella. sopressata. capicola.
grilled andouille. serrano ham. pepperoni. chorizo. speck.

Cheese | *select 3*

Hard

grana padano. carpucla. manchego.
van kaas gouda. tillamook aged cheddar. drunken goat.

Semi Soft

bulgaria sheep's milk feta. rogue creamery smokey blue.
buttermilk blue. smith's country gouda.
aged italian provolone. taleggio.

Soft

house made mozzarella. truffled burrata.
honey garlic brie. basil ricotta. port salut.

Fixings

castelventrana olives, artichoke hearts. caper berries
olive tapenade. sundried tomatoes, pepperoncinis,
arugula pesto. marinated heirloom tomatoes + feta.

Breads

baguette. ciabatta. foccacia.





COCKTAIL STATIONS

— BOAT RUN —

select 3

Market Oysters

seasonal selection. mignonette trio. tobiko.

Cocktail Shrimp.

wild caught gulf shrimp. SaltBlock cocktail sauce.

Boat Run Smoked Fish Dip

chili scallion sauce. jalapeno aoli. texas pete.

Spiny Lobster Salad

Florida lobster. smoked paprika aoli.
lemon zest. shaved celery.

Fixings

lime wedges. lemon wedges.
SaltBlock cocktail sauce. horseradish. crackers.
toast points. lemon pesto.





— CEVICHE + POKE STATION —

select 2

Boat Run Ceviche

market fish. mango. ginger. aji amarillo.

Gulf Shrimp Ceviche

orange. scotch bonnet. cilantro.

Salmon Poke

SaltBlock ponzu. black sesame. scallion.

Yellowfin Tuna Poke

creamy togarashi. toasted sesame. scallion.

Bases

jasmine rice + soba noodles.

Fixings

wakame salad. pickled carrots. shaved onion.

tobiko caviar. chili vinegar. garlic lime aoli.





— LOW COUNTRY —

Shrimp + Grits

blackened shrimp. andouille sausage. stone ground grits.

Roasted Okra

chili oil. oregano. fennel.

Dirty Rice

jasmine rice. red beans. green pepper. andouille sausage.
vegetarian option available upon request

Corn Fritters

sweet corn. whipped butter.

Fixings

tomato confit. remoulade. louisiana hot sauce.





COCKTAIL STATIONS

— DIM SUM —

select 3

Shu Mai | *select 1*

prawn + chive or roasted vegetable.

Pot Stickers | *select 1*

lemongrass ginger pork. bourbon soy chicken. seasonal vegetable.

Sticky Buns | *select 2*

schezuan beef. bbq pork belly. ginger chicken.

Seared Tuna

sesame seeds. pickled cabbage. wasabi caviar.

Chow Mein

baby corn. scallions. red peppers. snow peas. carrots.

Spring Rolls

rice paper. pickled carrot.
marinated cucumber, bibb lettuce.

Fixings | *based on selection*

lemongrass + ginger. honey orange soy sauce. pickled carrots
cilantro. shaved red onion. wasabi caviar.





COCKTAIL STATIONS

— OYSTER BAR —

*boutique Pacific + Atlantic oysters displayed over crushed ice
+ chef inspired pairings including:*

Traditional

cocktail sauce. grated horseradish. lemon. mignonette

Crudo

oil. dill feather. cracked pepper.

House Selection

